

# REQUIREMENTS FOR APPROVED COMMISSARIES

## Servicing Area:

Clean, well maintained, properly constructed fixed, designated area where each general service and limited service mobile food unit shall report at least daily for servicing operations, which includes, but is not limited to:

- a. Proper cleaning and servicing of the mobile food unit
- b. Proper flushing and disposal of accumulated liquid wastes
- c. Providing potable water necessary to the operation of the unit

## Commissary:

A fixed food products establishment permitted and regularly inspected by the City of Arlington, or by another regulatory health agency. When located in Arlington, the facility must be constructed in accordance with Chapter \_\_\_\_ of the Arlington City Code. **Home based operations are not allowed.** All general service and limited service mobile food units must report daily to a commissary where:

- a. Foods served from the mobile food unit are stored, handled or prepared
- b. Single service articles are properly stored.
- c. All food contact surfaces are washed, rinsed and sanitized (minimum sink requirements are a three compartment sink with a drain board and hand wash sink plus utility sink).
- d. Push carts are to be stored at the commissary overnight.

Commissaries complying with the requirements of a servicing area may also be used for servicing operations.

Out-of-town vendors must submit a copy of the current local health permit and a copy of the last health inspection report conducted by the local health department.

**Note:** If you do not own your own commissary, you must secure a commissary approval form and have it filled out completely by the commissary owner. (It must be signed by the commissary owner and notarized if the commissary owner is not present at our office at the time of signing).